

Pecan Coffee Cake

1 yellow cake mix (18 ¼ oz.)
1 box instant vanilla pudding (3.4 oz.)
4 eggs
1 c. sour cream
1/3 c. vegetable oil
2 tsp. vanilla
2/3 c. chopped pecans
1/3 c. sugar
2 tsp. Cinnamon
½ powder sugar
2 T. milk

*Preheat oven to 350 degrees.

1. In a mixing bowl, combine the
 cake mix
 pudding mix
 eggs
 sour cream
 oil
 vanilla
2. Beat at medium speed for 2 minutes.
3. Pour into a greased 9x13 pan.
4. Combine pecans, sugar and cinnamon. Sprinkle over the cake batter.
5. Cut through with a knife to swirl.
6. Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean.
7. In a small bowl, combine powder sugar and milk until smooth. Drizzle over warm cake.

Yield: 12-15 servings

Recipe found in: Quick Cooking magazine, July/August 2000, page 46.

Name _____

Date _____

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Use the recipe to answer the questions.

1. What size pan do you bake the cake in? _____

2. How many eggs do you need? _____

3. What kind of nuts do you use? _____

4. How long does the cake bake? _____

5. How many people will this cake serve? _____

Unscramble the words from the recipe

1. kaec xim _____

2. lilavan _____

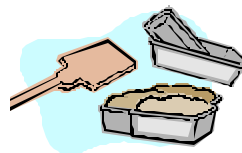
3. dingpud _____

4. caneps _____

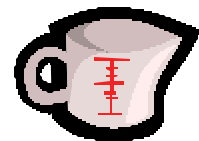
5. rizledz _____

Match the picture to the word.

1. pans



2. measuring cup



3. silverware



4. mixer

